

THE VENUE AT
Willow Creek

KANSAS CITY



Pricing + Menu Information

Venue Pricing

April - June

January - March

September - December

July - August

Saturday: Ceremony + Reception: \$6,500

Saturday: Ceremony + Reception: \$5,000

Saturday: Reception: \$5,000

Saturday: Reception: \$4,000

Friday/Sunday: Ceremony + Reception: \$5,000

Friday/Sunday: Ceremony + Reception: \$4,000

Friday/Sunday: Reception: \$3,500

Friday/Sunday: Reception: \$2,500

Ceremony Inclusions + Amenities

Gorgeous outdoor ceremony site

250 wood ceremony chairs

Set up + tear down of ceremony site

One-hour wedding rehearsal

Private use of bridal suite and groom's loft

(available two hours prior)

Fully Furnished outdoor patio

Reception Inclusions + Amenities

On Site Coordinator

(creates a custom timeline + floorplan, vendor management + oversee event)

Lavish Bridal Suite and Suave Groom's Loft

Choice of sixty-inch rounds or eight-foot rectangle tables for event

250 Mahogany Chiavari chairs

Complimentary parking for all guests

Five wine barrels

Five custom wood farm tables

Two vintage bars

Set up + Tear Down

Additional event time is available for purchase. Holiday pricing is available upon request

3150 N. 91st Street Kansas City, KS 66109 913.568.9535 venue@willowcreekkc.com

Bar Packages

Our Bar Packages include everything you need for a successful four-hour hosted bar. With our professionally trained bartenders, dressed to impress, it will be an enchanted evening your guests won't forget.

Batch signature drinks, champagne for toasts, table wine service and beer + wine upgrades are available upon request.

Signature Package \$22 per guest

Includes choice of 3 canned beers + 3 wines

Beer	Red Wine	White Wine
Michelob Ultra Coors Light	Cabernet	Chardonnay
Bud light Corona Extra	Merlot	Sauvignon Blanc
Boulevard Wheat	Pinot Noir	Moscato
		Pinot Grigio

Sterling Package \$28 per guest

Includes choice of 3 canned beers, 3 wines, Coke products + 4 spirits

Titos Vodka

Jim Beam or Jack Daniels

Bombay Gin

Captain Morgan



Pricing for bar upgrades vary depending on selections

savor.



Willow Creek + Savor Experience

We recognize that an exceptional catered event is well beyond just noteworthy food and beverages; the logistics and graciousness of service are imperative and will define an events success. Olive Events has established six core service principles, CREATE.

Care: Care about everything and everyone.

Respond: Respond Immediately to every situation.

Engage: Greet each guest with your eyes and voice.

Attitude: Do everything with a smile.

Teamwork: We is better than me.

Exceed: Surpass expectations with superior standards

Let us help you with each detail

Our Savor Package includes elegantly set tables with choice of linen, china, flatware + glassware. Cocktail hour with choice of two passed appetizers. Beautifully set buffet on wood farm tables with candles and attendants during service. Professionally trained chefs + servers, dressed and ready to take care of your guests from cocktail hour to cake cutting.

At least six months advanced notice for Savor Packages is required

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savor.

Appetizers

choice of two

Balsamic Mushroom + Brie Pop Tarts

Sticky-Sweet + Spicy Meatballs

Bacon Jam + Brie Crostini

Bloody Mary Soup sips with Plump Shrimp

Bruschetta with Arugula Pesto, Fresh Tomatoes + Whipped Goat Cheese

Roasted Green Chilies, White Cheddar + Bacon Tartlets

Beef Tenderloin Crostini with Horseradish Cream

Pigs in a Blanket with Grain Mustard

Deconstructed Crab Rangoon

Smoked Salmon, Dill Cream Cheese + Capers on Pumpnickel Toast



Additional appetizers are available for \$2.00 per person

Buffet \$45.00 per guest

Baguette with whipped butter

Choice of Salad

Mixed Green Salad

Sun Dried Cranberries, Toasted Pecans, Blue Cheese + Champagne Vinaigrette

Baby Spinach Salad

Fresh Strawberries, Red Onions, Candied Nuts, Feta Cheese + Citrus Poppyseed Vinaigrette

Chopped Salad

Crisp Romaine, Bacon, Scallions, Tomatoes + Creamy Avocado-Lime Dressing

Choice of Side

Cheddar, Bacon + Scallion Smashed Potatoes

4 Cheese Macaroni with Toasted Breadcrumbs

Roasted Fingerling Potatoes with Rosemary + Garlic

Sour Cream + Chive Smashed Potatoes

Choice of Vegetable

Roasted Asparagus with Extra Virgin Olive Oil, Balsamic + Citrus

Green Beans with Bacon + White Wine Butter Sauce

Honey Glazed Carrot Spheres + Coriander

Choice of Entrée

Cracked Pepper + Garlic Tender Beef Skewers with Rosemary Demi-Glace

Chicken Pinot Noir with Wild Mushrooms + Fresh Basil

Pecan Crusted Pork Loin with Bourbon Mustard Sauce

Red Wine Braised Brisket with Savory Wine Sauce

Basil Pesto Marinated Chicken with Blistered Tomatoes, Peppers, + Melted Fresh Mozzarella

Additional Entrée is available at \$10 per person

Plated Options

Bread basket + butter on each table

Choice of Salad

Mixed Green Salad

Sun Dried Cranberries, Toasted Pecans + Blue Cheese + Champagne Vinaigrette

Baby Spinach Salad

Fresh Strawberries, Red Onions, Candied Nuts, Feta Cheese + Citrus Poppyseed Vinaigrette

Chopped Salad

Crisp Romaine, Bacon, Scallions, Tomatoes + Creamy Avocado-Lime Dressing

Choice of Entrée

Vegetarian: \$55.00 (Vegan Optional)

Roasted Vegetable Napoleon with layers of Portabella Mushroom, Acorn Squash, Zucchini, Crookneck Squash + Herbed Goat Cheese, drizzled with Basil Puree + Balsamic

Chicken: \$65.00

Lemon Thyme Chicken with Artichoke Cream Sauce, Herbed Fingerling Potatoes + Roasted Carrots

Salmon: \$65.00

Seared Salmon with Lemon Basil Pesto, Whipped Potatoes + Asparagus

Beef Medallions: \$75.00

Rosemary + Garlic Rubbed Beef Medallions drizzled with Red Wine Demi-Glace
Parmesan Smashed Potatoes + Asparagus

For plated dinner events the maximum per table is eight people

With Multiple choice entrees, there will be a \$350 kitchen fee to ensure a successful event